

NEBRASKA IN BRIEF

Timely News Culled From All Parts of the State, Reduced for the Busy.

SCORES OF EVENTS COVERED

Blair will vote March 3 on a municipal ice plant.

Columbus Elks will soon initiate a class of over 100 candidates.

H. R. Herrington, a Warnerville merchant, dropped dead of heart disease.

A community club of fifty charter members has been organized at Wood Lake.

Card parties are being given in Albin to raise funds to help pay for street paving.

The price of eggs at Norfolk stores dropped to 23 cents per dozen one day last week.

Three hundred dollars' worth of tires were stolen from the Henry Most garage at Roscoe.

Citizens of Milford have voted bonds for the erection of a municipal electric lighting plant.

More than half the townships of Hall county have completed farm bureau organization.

The Merna high school debating team won from Broken Bow in a state elimination contest.

More live stock was shipped from Ord last week than during a similar period for many months.

The state biennial session of the Woodmen of the World will be held at Columbus April 18 and 19.

The \$9,000 bond issue for the erection of a new school at Morrill has been approved by the state.

Reports from sales in the Loup Valley show that very good prices are being paid for the stuff sold.

The Nebraska Retail Jewelers' association will hold the annual convention in Omaha Feb. 23-24.

Farmers in Thayer county have bought thousands of dollars' worth of surplus army harness and saddles.

Airplanes will be added to the auto exhibits at the annual automobile show at Holdrege the first week in April.

Ponca will continue the county seat of Dixon county, having won over the town of Allen, at an election held last week.

Fire of undetermined origin at Thurston totally destroyed the building and stock of the Thurston grocery.

Robert McCain of Valentine is suffering from serious injuries as the result of a fall on an ice-saw he was operating.

Roy C. Pulver, 17, is dead at Albin as a result of illness brought on by an attack of hemorrhoids which began a short time ago.

The Waterloo Presbyterian church, erected at a cost of \$11,000 by the joint efforts of the community, was dedicated last Sunday.

Reports sent out from Beatrice to the effect that there is an epidemic of smallpox, there is strenuously denied by the board of health.

Mrs. Charlotte Lyons, 101 years old, is dead at Seward, following a peculiar illness of several weeks, during which time she lay in a stupor.

Over \$125 was cleared at a dance given by the Central City branch of the American Legion for the benefit of club rooms recently established.

Mrs. Nine Huff of Nebraska City was seriously injured when she forced a pair of scissors into her body as she fell to the floor in a fainting spell.

A twenty-piece band has been formed at Lodge Pole under the direction of Louis DeBrunner, well known throughout the state as a director.

The price of eggs in Norfolk and other towns in the vicinity dropped to 23 cents a dozen in the stores. This is a decrease of 17 cents in a week.

Rev. Father Lynch, 75, pastor of the Catholic church of Wood River for 36 years, is dead. He held pastorates at Plattsmouth and North Platte.

Forty-seven carloads of hogs, purchased from Buffalo county farmers and stockmen on the Callaway line, were shipped from Kearney last week.

Alvin Wright, a 5-year-old Nebraska City lad, is in a serious condition as the result of an aneurysm hanging in a work shop in the home falling on his head.

Burglars entered the sleeping room of two young ladies—Misses Josephine Eckert and Katie Bayel—at Falls City, and cut off their hair while they slept.

Seven hundred and fifty-one carload shipments of freight were handled by the Union Pacific from Lodge Pole during 1920.

The order of Knight of Danneberg has been conferred by King Christian N. of Denmark upon Prof. P. S. Vig of Dana college, Blair, according to advice from Copenhagen. He is the author of a historical biography in Danish containing a record of many hundred Danish immigrants and descendants who have fought under the American flag. The book was published in 1917 and has been distributed in Denmark.

Michael Schaefer, a Platte county pioneer, is dead at his home at St. Bernard. He was the father of twenty-two children.

The Congress of Surgeons will be held in Omaha March 3-4. This is expected to be one of the largest meetings of the year and will bring surgeons from all parts of the United States.

Forty citizens of Wabash have petitioned the Nebraska railway commission to require the Missouri Pacific and the Western Union Telephone company to relocate its telephone instruments removed February 3.

The Humboldt fire department gave its annual celebration last week. A street parade and indoor circus, with music by a band from the membership, were features.

Carl Christian Dehmow, 83, is dead on the farm near Columbus, which he homesteaded in 1868, as the result of a broken hip suffered when he fell from a wagon.

Mr. and Mrs. John Dunn of Alma celebrated their golden wedding anniversary last week. Sixty guests, including members of the G. A. R. and W. R. C. took part.

A new record for a day's freight shipments from Cozad was established last week when sixty cars of sheep, hogs and alfalfa were started to market.

Plans to relieve unemployment by the construction of several new business blocks and many residences have been made by the Sidney Chamber of Commerce.

A contract for a new court house at Schuyler to cost \$148,000, upon which construction will be started a year from March 1, has been let by the county commissioners.

The 5,000-acre ranch owned by J. W. Hickenbottom, near Broken Bow, has been sold to James Saxon of Clarinda, Ia., for \$140,000. Hickenbottom reserves half the mineral rights.

Declaring that its plant in Fremont cannot be operated at a profit with a competitor in the field the Henry L. Doherty Co., of New York, will offer its gas plant for sale to the city.

Mr. and Mrs. J. S. Green celebrated their golden wedding anniversary at St. Edward at a banquet at the Methodist church, tendered by their children and members of the church.

In a raid by Omaha police morphine and cocaine to the amount of \$10,000 worth was discovered and confiscated. A quantity of hypodermic needles and other equipment was also captured.

Mr. and Mrs. E. F. Medlar of Crete celebrated their fiftieth wedding anniversary last week. They were married a half a century ago near Dixon, Ill., and soon after moved to Nebraska.

E. Forcell of Scottsbluff was re-elected president and C. Benger of Callaway was re-elected secretary of the Nebraska Herd Breeders' association at the annual meeting at Hastings.

Rumors that the League of Women Voters will enter a candidate for city commissioner at the Kearney election in April, along with other local issues, have started the warmest municipal campaign in years.

A petition signed by many business men has been presented to the city council of Broken Bow asking a special election be called to vote on increasing the capacity and efficiency of the municipal lighting plant.

For the first time in its history, a Douglas county jury has convicted a woman of murder—Mrs. Mary Newell of Omaha having been found guilty of killing Jess Sillik with a butcher knife during a brawl December 5 last.

The tower of the Adams county court house at Hastings, which was built in 1890, will be torn down and a full roof built to cover the building. The tower sways in the wind and is dangerous. It is a landmark of the city.

Men who left the farm for the city during the period of high wages are returning to till the soil in great numbers, according to Miss Frances L. Robinson, officer in charge of the federal free employment offices at Lincoln.

At a meeting at Blair, attended by over 200 farmers it was unanimously decided to carry on a membership campaign for the state farm bureau in Washington county, even though there is no county bureau or agricultural agent here.

A total of 145,280,000 bushels of potatoes remains in the hands of producers and dealers, according to a statement issued by A. E. Anderson, federal-state crop statistician, based upon the January information collected for all states by the bureau of crop estimates.

At a meeting held in Lincoln recently, more than 300 Nebraska farmers "swore off" buying blue sky stocks. Figures presented by C. H. Gustafson showed that more than \$90,000,000 worth of blue sky stocks have been purchased in Nebraska in the past few years.

A "Better Citizenship week" to be observed by Nebraska schools is planned by J. H. Beveridge, president of the Nebraska State Teachers' association, for February 28 to March 4. The purpose is to educate pupils in the ideals of America, as exemplified by the lives of the great men and women of the country.

The Omaha-Chicago division of the air mail service lost one of its pioneer flyers when Pilot H. H. Rowe, with Pilot W. L. Carroll and Mechanician R. B. Hill, was cremated Wednesday evening in a German Junker plane, which crashed to earth and burst into flames at La Crosse, Wis.

The smallest complete airplane in America made a non-stop flight from Grand Island to Omaha, Tuesday. It weighs only 335 pounds, has a wing span of 24 feet and measures 16 1/2 feet from front to rear. It was built by A. H. Feiters and E. N. Greevy of Omaha.

Broken Bow is agitating a Rotary club. If organized, it will be the smallest city in the United States to boast a club.

Fire of unknown origin completely destroyed the Harbin block, the best structure in Nelson, causing a loss of \$25,000. The Masonic lodge, occupying the upper story, lost its entire paraphernalia.

Following a brief debate members of the Nebraska Lumber Dealers' association at its session at Omaha, adopted a resolution calling upon labor organizations to reduce their wage scales as nearly as possible to the 1913 basis.

POULTRY PACKED FOR CITY TRADE

Producers Must Carefully Study and Cater to Peculiar Requirements of Market.

NEAT PACKAGE IS ESSENTIAL

Specialists of Department of Agriculture Give Directions for Killing, Dressing and Packing—Dry Picking Favored.

(Prepared by the United States Department of Agriculture.)

Poultry profits often depend largely on the marketing, and the producer should study demands to learn how, where, and when to dispose of his products to the best advantage. It often pays to dress the fowl at home for certain markets, the difference between the prices for live and dressed fowl making it worth while.

Attractive appearance is of much importance in selling poultry; therefore, the producer who plans to market his poultry dressed should study the details of killing, dressing and packing, in order to prepare the products in the best possible manner. Requirements for dressing and packing vary somewhat in different markets, and it will pay the producer to learn any special demands of the distributing point to which he intends shipping.

Killing, Dressing, and Packing. The birds should be kept without feed from 18 to 24 hours before killing, unless they are to be drawn, specialists of the United States Department of Agriculture say. In the latter case, they should have no feed for at least 10 hours before killing. When ready to kill, suspend the fowl by the legs and, using a knife, cut the vein at the back of the throat through the mouth. As soon as this vein is cut run the point of the knife through the roof of the mouth into the brain, which causes the bird to lose all sense of feeling. The fowl can be paralyzed also by a blow on the head, instead of piercing the brain.

In most markets dry-picked birds are preferred. Immediately after killing, while the bird is still bleeding, the picker removes the feathers, being careful not to tear the skin. If the picker waits until the bird is nearly

dead, removing the feathers will be more difficult. As soon as picked, the fowls should be hung in a cool place until thoroughly cold. If the weather is warm and the fowls are to be packed in ice, they should be placed in a tank of ice water and left until all the animal heat has left the body.

When birds are scalded before removing the feathers, they are immersed in water slightly below the boiling point, as soon as they are through bleeding. The birds should be immersed three or four times and then plucked clean, care being taken not to break the skin. Be careful not to over-scald, as this will cause the outer surface of the skin to rub off. Then it is placed in cold water, where it should remain for 15 to 20 minutes. If the fowl is to be shipped dry it should be hung up until the skin becomes thoroughly dry.

Poultry which is to be sold direct to the consumer should be drawn before it is cooled. Poultry which is sold to the market should not be drawn, as it will keep better not drawn than if drawn. A slit large enough to admit the fingers is made from near the end of the keel bone toward the vent. Then cut carefully around the vent and pull out the intestines, leaving in all the other organs, unless the consumer's requirements are otherwise.

Should Be Packed Solidly. When the birds have been thoroughly cooled, they are ready for packing. Packages for dressed poultry vary, but they should be neat and small enough to be easily handled. Line the inside of the boxes or barrels with clean, unprinted paper, and pack the birds solidly, so they will not shift in the package, but be careful not to bruise them. For delivery to retail customers, pasteboard boxes of sufficient size to hold one or two birds are very attractive. When poultry is to be packed in ice, barrels are generally used, packing them with alternate layers of ice.

The Old-Fashioned Axe-and-Chopping-Block Method of Killing Poultry for Market Is Rapidly Being Abandoned for the More Scientific Process Described in the Accompanying Article.

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The cowpea at present is the best known and most extensively grown leguminous crop in the Southern states, but it can be grown profitably much further north. Although it succeeds under a greater diversity of climatic, soil, and cultural conditions than most other legumes, the best results are obtained in forage, soil improvement, and seed production by a thorough understanding of the requirements and the best varieties of the crop.

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COWPEAS FIRST USED AS FOOD FOR HUMANS

Earliest Published Record in America Was in 1798.

Plant at Present is Best Known and Extensively Grown Leguminous Crop in Southern States—Can Be Grown in North.

(Prepared by the United States Department of Agriculture.)

The cowpea is undoubtedly a native of Central Africa. A wild plant differing little from the cultivated cowpea occurs throughout much of that continent. Hybrids of this wild plant and the cultivated cowpea are readily obtained. The cultivated cowpea consists of three main groups—the asparagus bean, the catjang, and the cowpea, each of which represents a group of varieties having much in common but connected through intermediate varieties. The cowpea is the most important of the three groups.

The large number and great diversity of cultivated varieties throughout Africa and over the southern half of

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